

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants: Arudi et al.
Title: DISPERSIBLE PROTEIN
COMPOSITION
Application No.: To be determined
Filing Date: To be determined
Examiner: To be determined
Art Unit: To be determined

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<u>EU4177599A7US</u>	<u>3/31/04</u>
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<u>Judith G. Pankratz</u>	
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INFORMATION DISCLOSURE STATEMENT
UNDER 37 C.F.R. § 1.56

Submitted herewith on Form PTO-1449 is a listing of documents known to Applicants in order to comply with Applicants' duty of disclosure pursuant to 37 C.F.R. § 1.56. A copy of each listed document is being submitted to comply with the provisions of 37 C.F.R. § 1.97 and § 1.98.

The submission of any document herewith, which is not a statutory bar, is not intended as an admission that such document constitutes prior art against the claims of the present application or that such document is considered material to patentability as defined in 37 C.F.R. § 1.56(b). Applicants do not waive any rights to take any action which would be appropriate to antedate or otherwise remove as a competent reference any document which is determined to be a *prima facie* art reference against the claims of the present application.

TIMING OF THE DISCLOSURE

The listed documents are being submitted in compliance with 37 C.F.R. § 1.97(b), within three (3) months of the filing date of the application.

All of the documents are in English.

Applicants respectfully request that any listed document be considered by the Examiner and be made of record in the present application and that an initialed copy of Form PTO-1449 be returned in accordance with M.P.E.P. § 609.

Respectfully submitted,

Date March 31, 2004

By Edward L. Levine

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Form PTO-1449 (MODIFIED)		U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE		ATTORNEY DOCKET NO. 023829-0220		SERIAL NO. To be determined		
INFORMATION DISCLOSURE CITATION (Use several sheets if necessary)				APPLICANTS Arudi et al.				
				FILING DATE To be determined		GROUP ART UNIT To be determined		
U.S. PATENT DOCUMENTS								
EXAMINER INITIAL	REF	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB- CLASS	FILING DATE IF APPROPRIATE	
	A1	6,677,327 B1	01/13/2004	Gottemoller				
	A2	6,630,195 B1	10/07/2003	Muralidhara et al.				
	A3	6,599,556 B2	07/29/2003	Stark et al.				
	A4	2003/0124226 A1	07/03/2003	Tsukuda et al.				
	A5	2003/0091717 A1	05/15/2003	Porter et al.				
FOREIGN PATENT DOCUMENTS								
	REF	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB- CLASS	TRANSLATION	
							YES	NO
	A52	GB 1 540 376	02/14/1979	Great Britain				
	A53	1 580 051	11/26/1980	United Kingdom				
	A54	WO 98/12209	03/26/1998	PCT				
	A55	WO 02/100186 A2	12/19/2002	PCT				
	A56	WO 03/092402 A1	11/13/2003	PCT				
OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)								
	A57	International Search Report for PCT/US01/43304 dated December 19, 2002 (2 pages).						
	A58	Cheryan, "Mass Transfer Characteristics of Hollow Fiber Ultrafiltration of Soy Protein Systems," <u>J. Food Proc. Eng.</u> , 1, pp. 269-287 (1977).						
	A59	Gould et al., "A Practical Approach to Controlling the Fouling of Ultrafiltration Membranes: A Case Study of the Successful Development of a Commercial Soy Protein Application," available @ http://www.osmonics.com/products/Page823.htm (available at least by Dec. 3, 1999).						
	A60	Lawhon et al., "Processing Whey-Type By-Product Liquids from Cottonseed Protein Isolation with Ultrafiltration and Reverse Osmosis Membranes," <u>J. Food Proc. Eng.</u> , 1, pp. 15-35 (1977).						
	A61	Lawhon et al., "Production of Protein Isolates and Concentrates from Oilseed Flour Extracts using Industrial Ultrafiltration and Reverse Osmosis Systems," <u>Journal of Food Science</u> , 42, pp. 389-394 (1977).						
	A62	Lawhon et al., "Optimization of Protein Isolate Production from Soy Flour Using Industrial Membrane Systems," <u>Journal of Food Science</u> , 43, pp. 361-369 (1978).						
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	A64	Lawhon et al., "Soy Protein Ingredients Prepared by New Processes-Aqueous Processing and Industrial Membrane Isolation," <u>Journal of the American Oil Chemists' Society</u> , 58, pp. 377-383 (Mar. 1981).						
	A65	Lawhon et al., "Production of Oil and Protein Food Products from Raw Peanuts by Aqueous Extraction and Ultrafiltration," <u>Journal of Food Science</u> , 46, pp. 391-395 (1981).						
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EXAMINER				DATE CONSIDERED				
* EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include any copy of this form with next communication to applicant.								

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	A6	6,517,876 B2	02/11/2003	Tsukuda et al.			
	A7	6,514,546 B2	02/04/2003	Tsukuda et al.			
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	A11	5,760,182	06/02/1998	Adachi et al.			
	A12	5,086,166	02/04/1992	Lawhon et al.			
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	A32	4,125,527	11/14/1978	Buhler et al.			
	A33	4,091,120	05/23/1978	Goodnight, Jr. et al.			
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U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICE

ATTORNEY DOCKET NO.
023829-0220

SERIAL NO.
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INFORMATION DISCLOSURE CITATION

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APPLICANT

Arudi et al.

FILING DATE

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GROUP ART UNIT

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U.S. PATENT DOCUMENTS

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OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)							
	A67	Lawhon et al., "New Techniques in Membrane Processing of Oilseeds," <u>Food Technology</u> , 38 , pp. 97-106 (1984).					
	A68	Nichols et al., "Production of Soy Isolates by Ultrafiltration: Factors Affecting Yield and Composition," <u>J. Food Sci.</u> , 46 , pp. 367-372 (1981).					
	A69	Ogino et al., "Interfacial Action of Natural Surfactants in Oil/Water Systems," <u>Journal of Colloid and Interface Science</u> , 83 , pp. 18-25 (September 1981).					
	A70	Okubo et al., "Preparation of Low-Phytate Soybean Protein Isolate and Concentrate by Ultrafiltration," <u>Cereal Chemistry</u> , 52 , pp. 263-271 (1975).					
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	A75	Osmonics, "UltraFilic Membranes," available @ http://www.osmonics.com/products/Page918.htm (available at least by Nov. 15, 2000).					
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